This listing of claims will replace all prior versions, and listings, of claims in the

application:

Listing of Claims:

Claims 1 - 45 (canceled)

Claim 46 (currently amended): A method for producing baked articles that are

glossy-brown at least at given sites, which comprises the steps of:

producing an at least partly baked, dimensionally stable shaped pre-product by

baking a portion of a raw dough mix or baking mix until, at least at the surface,

gelatinization and substantial drying and thus solidification and stabilization of

its shape has taken place;

treating the pre-product with lye to produce an intermediate product with lye-

treated sites; and

baking heat-treating the intermediate product with hot air or infrared radiation in

a baking oven at temperatures between 160°C and 290°C to produce a glossy,

browned covering layer on the lye-treated sites and, optionally, to reduce the

moisture content in a depth of the intermediate product.

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47 (previously presented): The method of claim 46, further including the step of

applying a sprinkled material to the intermediate product prior to the baking

step.

Claim 48 (previously presented): The method according to claim 46, wherein

the producing step further includes baking a raw dough piece having a shape

corresponding to a shape of an article to be produced until the resultant pre-

product has a residual moisture of 1 - 29% by weight.

Claim 49 (previously presented): The method according to claim 48, which

comprises baking the raw dough piece to a residual moisture of 1.5 - 18% by

weight.

Claim 50 (previously presented): The method according to claim 46, wherein

the step of producing the pre-product comprises mechanically reshaping a

portioned, raw dough piece into a shape corresponding to a shape of an article

to be produced and baking the reshaped dough piece to a residual moisture of

1 - 29% by weight.

Claim 51 (previously presented): The method according to claim 51, which

comprises baking the reshaped dough piece to a residual moisture of 1.5 - 18%

by weight.

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Claim 52 (currently amended): The method according to claim 46, wherein the step of producing the pre-product further includes baking a raw dough mix or baking mix in portions in a baking mold defining a shape of an article to be produced to form a pre-product dimensionally stable, shaped bodies having a

residual moisture of 1 - 6% by weight.

Claim 53 (previously presented): The method according to claim 52, which

comprises baking the pre-product to a residual moisture of 1.5 - 4% by weight.

Claim 54 (previously presented): The method according to claim 46, wherein

the producing step further includes baking a raw dough mix or baking mix in

portions between opposing baking surfaces of a closed waffle baking mold to

form dimensionally stable, shaped bodies having a residual moisture of 1 - 6%

by weight.

Claim 55 (previously presented): The method according to claim 54, wherein

the shaped bodies are baked to a residual moisture of 1.5 - 4% by weight.

Claim 56 (previously presented): The method according to claim 46, wherein

the pre-product includes a baked piece being selected from a group consisting

of baked pieces made for baked goods, baked pieces made for bakery goods

and baked pieces made for filled bakery goods.

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Claim 57 (previously presented): The method according to claim 46, wherein

the pre-product is a finished bakery product.

Claim 58 (previously presented): The method according to claim 57, wherein

the finished bakery product is selected from a group consisting of biscuits,

crackers, pretzels, baked sticks, and baked waffles.

Claim 59 (previously presented): The method according to claim 46, wherein

the pre-product includes baked pieces that have been temporarily stored and

chilled.

Claim 60 (previously presented): The method according to claim 46, wherein

the pre-product includes baked pieces that have been temporarily stored

frozen.

Claim 61 (previously presented): The method according to claim 46, wherein

only one side of the pre-product is treated with lye during the production of the

intermediate product, resulting in producing the glossy-brown covering layer on

only one side, at least at given locations.

Claim 62 (currently amended): The method according to claim 46, wherein the

treating step includes the steps of:

(a) treating the pre-product with lye on only a first side of the pre-product;

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(b) heating the treated preproduct created in step (a) according to step (3) of

claim 46;

(c) after step (b), treating, with lye, a second side of the pre-product opposite

the first side treated in step (a); and

(d) heating the treated pre-product created in step (c) to create the intermediate

product according to step (3) of claim 46.

Claim 63 (currently amended): The method according to claim 62, wherein step

(d) further includes shielding the first side while heating heat-treating the

treated pre-product created in step (c).

Claim 64 (canceled):

Claim 65 (currently amended): The method according to claim 46, wherein the

baking heat-treating of the intermediate product includes the steps of: heating

an outer skin of the intermediate product with hot air or infrared radiation up to

a temperature at which gloss and color are produced at the lye-treated sites,

and subsequently, heating an interior of the intermediate product with

microwave or dielectric treatment in order to decrease the moisture content

therein.

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Claim 66 (previously presented): The method according to claim 46, wherein

the lye used in the treating step includes a lye solution admixed with at least

one of modified starch and modified cereal flour.

Claim 67 (previously presented): The method according to claim 46, which

comprises chilling the pre-product prior to the treating step.

Claim 68 (previously presented): The method according to claim 46, which

comprises freezing the pre-product prior to the treating step.

Claim 69 (previously presented): The method according to claim 46, wherein

the producing step, treating step and baking step are carried out in a single

production line.

Claims 70-72 (canceled).